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1981-09-13

## Glenview Hotel, Menu, 13th September 1981

Glenview Hotel

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# Glenview Hotel Ltd.

GLEN O THE DOWNS, DELGANY, CO. WICKLOW TELEPHONE 862896

THE PRICE OF DINNER IS DETERMINED  
BY THE PRICE OF THE JOINT.

DINNER:

13th September, 1981.

COCKTAIL DE MELON PARISIENNE AU PORTO  
PLATE OF HORS D'OEUVRES  
CHICKEN & PINEAPPLE MAYONNAISE  
SMOKED RAINBOW TROUT HORSERADISH SAUCE  
CHICKEN LIVER PATE HOT FINGER TOAST  
HALF AVOCADO MARIE ROSE  
FRESH CREAM OF VEGETABLE SOUP

OAK SMOKED BOYNE SALMON .....£3.75p EXTRA.

FRIED FILLET OF PLAICE TARTARE  
RAVIOLI AU GRATIN  
CHICKEN LIVER RISOTTO  
DEVILLED WHITEBAIT

|                                                             |         |
|-------------------------------------------------------------|---------|
| ENTRECOTE SAUTE AU POIVRE                                   | £12.00p |
| Pan Fried Sirloin Steak Mild Pepper Sauce)                  |         |
| CASSEROLET DE FRUITS DE MER MORNAY                          | £10.50p |
| Mixed Seafood in a Creamy Cheese Sauce)                     |         |
| FILET MIGNON DE PROC AU CHAMPIGNON                          | £11.00p |
| Fillet of Pork in a Sherry & Mushroom Sauce)                |         |
| DEMI CANETON ROTI A L'ANGLAISE                              | £10.50p |
| Half Roast Stuffed Duckling Gravy & Apple Sauce)            |         |
| ESCALOPE DE VEAU HOLSTEIN                                   | £12.00p |
| Thin Slice of Veal Egg & Breadcrumbed ,Egg, Caper Anchoies) |         |
| DEMI POUSSIN EN COCOTTE BASQUAISE                           | £10.00p |
| Half Spring Chicken Onions Red & Green Peppers)             |         |
| TRUITE DU LAC GRILLE GRENOBLOISE                            | £10.50p |
| Two Grilled Rainbow Trout Capers & Lemons)                  |         |
| SAUTE DE BOEUF HONGROISE                                    | £13.00p |
| Strips of Fillet of Beef Paprika Onion, Soup Cream & Rice)  |         |
| COTELETTE D'AGNEAU GRILLE VERT PRE                          | £12.00p |
| Three Grilled Lamb Cutlets Straw Potatoes & Tomato)         |         |
| SOLE DE DOVRE ENTIER MOUNIERE                               | £12.50p |
| Pan Fried Dover Sole on The Bone)                           |         |

PETIT POIS A LA FRANCAISE-KORLRABI A LA CREME  
BAKED & CHIPPED POTATOES

CHOCOLATE GATEAUX CHANTILLY  
CREME CARAMELS  
PROFIT EROLES GLACE AU SYRUP  
BAVAROIS IRISH MIST  
BAKED APPLE PIE & CUSTARD  
FRESH FRUIT SALAD & CREAM

CHOICE OF CHEESES .....£3.75p EXTRA.

GAELIC COFFEE £1.43p.

CONA COFFEE

AFTER EIGHT MINTS

COFFEE ROYALE £2.00p.